

Five Sons Estate Shiraz 2005

Select parcels of the best fruit our estate produces is made into wine bearing the Five Sons Estate label. These wines are complex, layered and seductive.

After picking and de-stemming, the 2005 Shiraz was placed into fermenters, both open and closed, and underwent primary fermentation for 3 weeks. It was then transferred into a combination of new and old French and American oak barriques for 19 months maturation.

We are very excited about this wine. Our previous vintage won the 2007 International Cool Climate trophy award.

This is a full and rich vintage of shiraz with lush, vibrant deep fruits followed through with spicy, earthy attitude. The integrated oak and good acidity create a palate that is long and rich, leaving a lick of liquorice with smooth dry tannins.

This is a very intense wine that should develop well with time in the cellar.

100% Mornington Peninsula

100% Estate Grown



Technical Information

Cases produced	189
Date harvested	April 2005
Bottling date	February 2007
Release date	June 2007
Alc/vol	13.5%
Total Acidity	6.89
pH	3.52
Winemaker	Rollo Crittenden